

Household Chatter

VERY CHIC AND CATCHY



Worth Knowing.

Rusty knives can be cleaned by soaking the blades in paraffin oil and then rubbing them with finely powdered ashes.

To prevent starched articles sticking to the iron add a pinch of salt and a little lump of lard to the boiled starch.

Scrubbing brushes should always be hung up when not in use so that the bristles have a chance of drying. They will last far longer if treated in this way.

A little vaseline applied to stiff

TRIMMINGS

An enormous lot of handwork is being lavished on the clothes of small girls, yet some of it is of so simple a nature that it does not require much skill with the needle to copy it. French knots, which are so decorative, are frequently employed on silk bands for a cloth dress. The dainty and simple trimming perhaps decking only the bodice and shaping the belt. One dress so treated had a little tertia of the silk in deep scallops, which were bordered with three small close rows of the knots, the result seeming rich even if the effect was simple.

For such practical dresses as may be used for second-best, narrow sash-like braid will often be put upon a contrasting material with smart effect. Say the dress is blue and white checked wool; the plain banding in that case will be white or blue. Upon this the braid is used, blue on white, white on blue, with all the banding edged first with a straight row, this including one at either side, put on in half scallops, ending in loops.

Narrow ribbons of a rich and ornamental nature are charming decorations for the little veiling frocks which are six-year-old missie's Sunday-go-to-meetings, though these same thick, brocaded bands are as often used on adult garments. The ribbon is rarely used alone on a fine little dress. Black or some solid-colored satin will pipe it at the edges, or bands of black baby velvet will charitably frame it.

Over the buttons of fine little coats there are often crocheted covers, and though such buttons may be made with small expense at home, a ready-made garment with them will be dear.

On a white cloth coat for a child of five the coat fastened diagonally, there were three such buttons, one at the side fastening, and two set at the waist line in the back. They were framed in ruffles of white silk, and naturally the button coverings were in silk twist.

These buttons are made by covering wooden molds with the material, and then covering that with the crocheted, which is done in a species of spider web, very close at the center and looser at the outside.

leather boots will make them easy and comfortable. The vaseline should be rubbed into the leather with a piece of flannel.

When the mangle machine needs oiling use a drop of glycerine. This will prevent any risk of disagreeable taste or smell, and will make the machine work easily.

A useful polish for mahogany is made of olive oil and vinegar; two tablespoonfuls of oil to a desert-spoonful of vinegar. Mix well, apply with an old flannel and polish.

To put starched curtains on the rod without tearing, first run a lead pencil through the hem, inserting the rubber end that opens the hem easily and quickly.

When you get through using your wringer take a piece of cloth and wet with kerosene, and rub the rolls well with it. They will come just as clean and white as when new. Repeat every week after washing.

Saucepans.

If new enamel saucepans are placed in a pan of warm water, allow to come to the boil, and then cool, they will be found to last much longer before either cracking or burning.

Ironing Handkerchiefs.

Iron handkerchiefs in the middle first and the edges can then be ironed more easily. If the edges be ironed first the middle will swell out, and the handkerchief cannot be folded in a good shape.

Uses of Kerosene.

Kerosene can be used in many different ways to advantage. It is excellent for washing paint, using about half water. Kerosene in water is the best thing for cleaning windows. It will take the grease off zinc that soap will not. It is also fine for cleaning a sink.

Clean White Belts.

To clean white leather belts rub the belt well with a thickish paste made of cream of tartar and cold water. Leave it for an hour. Then rub it with alum and fuller's earth, mixed in equal parts. Next dry brush the belt with a clean, soft brush till all the powder has been removed and then give it a final rub with some coarse oatmeal to which a little dry whiting has been added.

Choice Vegetables.

Never consider a withered vegetable if you can afford the fresher one. It will be tastier and indigestible when cooked and so is dear in the end. Get only as many berries as will be eaten the same day if you have a keen sense of taste, and when corn comes in be sure you ask for sweet corn and make sure of it by seeing that the grains are small, tender and pearly. Field corn, which is coarse-grained, without sweetness or any delicate taste, is often palmed off for the choicer ear.

DAME FASHION'S LATEST DECREES

Being Many Hints for Milady Who Wishes to be Well-Dressed at all Times.

BY MRS. KINSLEY.

Many French handkerchiefs are embroidered in delicate colors.

Both high and low neckwear is being shown in the new styles.

Rosettes in novel shapes are fashioned of straw with centers of silk.

For belts the black and white stripes are used in leather and silk.

Many skirts show tunics that are buttoned over at one side under rows of buttons.

The season's poke hats have been ardently taken up by fashionable women who motor.

Vestcoats or vests, some with, some without revers are seen in many of the new coats.

Prominent among the trimmings are the dashing effects in quilts and rosettes.

Striped and dotted rain proof foul-ards are attractive for hoods for motoring.

The new marquisette waists are lovely. Many of them are embroidered in colors.

The cobweb or shadow veillings are still popular, but let the veiling with a blotch in the form of a butterfly or

spider be consigned to the back part of the skirt.

For tailored suits a novel material is "sere rays." It is not so heavy as chevrons or serges and comes in most attractive colorings.

From the hat to the boots, including all types of dresses and their accessories, the fact that stripes are paramount is indisputable.

Now are the flat rosette effects shaped like flower petals overlaying each other. In this style are shown suede and kid rosettes.

Good work is now occurring in attractive striped patterns, and embroidery shows alternating patches of color arranged to give stripes.

The unparalleled variety in silks is bewildering, so many are the weaves, old friends and new, temptingly displayed on shop counters.

Touches of old brocade give color to some of the handsomest tailormade. One of the frequent methods is the use of a stimulated waistcoat that peeps from under the cross-over sides of the coat, and often little

needlework on the gown or suit combines the old rose and green of the brocade or the other soft colors.

Plaque, mercerized poplins, linen, crepe, madras, etc., either plain, embroidered, figured or striped, are the fabrics employed in the new soft tailored neckwear which is severe without being masculine in effect.

There is a tendency to elaborate skirts with braids, bands, folds, buttons, fancy panels and gorges, fashion having evidently tired of the plain baglike styles of the last season or two. Ankle lengths at present prevail for the street.

Some of the new blouses of allover lace are veiled completely or in part with chiffon. For instance, a deep cream colored lace blouse was veiled on the lower part of the bodice with white chiffon. This showed the yoke and sleeves in their lacy glory.

A pretty bandeau is out under the name of "Dorothy" and consists of cloth of gold-shaped wider in the middle and embroidered in colors in the widest part; there is a loop affixed at the ends for catching a hair-pin in to hold it securely.

ART OF MAKING FRIENDS

BY LUCILE DAUBET.

Myrtilla leads a lonely life. She has few relatives and in her work she is somewhat isolated, and while she is pretty and clever she has not drawn about her any intimate friends. As she grows older her loneliness appeals her. She is a girl particularly fitted for marriage and yet an early unhappy romance has made her reject all later lovers. She looks forward to her future and it seems blank and she asks me "What shall I do?"

To me, to be without friends, is to be without happiness. Myrtilla complains, however, that she has no opportunity for friend-making. She is busy all day and economy compels her to rent a small room and take her meals out. She cannot entertain and she can not, she contends, accept social favors from others. She has no place to receive callers and altogether it seems a rather hopeless proposition to tell Myrtilla how to make friends.

My own recipe is, "Be friendly." But Myrtilla has a self-contained, somewhat repressed nature. She wishes to draw people to her, but cannot let herself out. I am going to suggest to Myrtilla, therefore, that she begin to make friends among people

who need her and who will be grateful for the attention she bestows upon them. She will thus have the glow of gratification that comes from being looked up to by somebody and she will be relieved from a solitary life by the new interests which will crowd upon her.

I once knew a girl, who, like Myrtilla, came to a big city and for a long time was alone. At last her loneliness almost threatened her reason. She seemed to have no gift of getting acquainted and in despair she appealed to the pastor of her church. "Do you like children?" was his seemingly irrelevant question. She did and he had the remedy at hand. The ladies of the church had rented a room in a tenement in a poor neighborhood. In this room they held weekly mothers' meetings and Sunday services. They wanted, however, to add a story hour for the children.

Would she undertake the story hour? She said she would, and as her work kept her late, decided to make it a twilight hour. She gathered the children about her with only the glow of the fire to light the room, for there was an old grate in which soft coal was burned. The mothers were busy getting dinner and were glad to be relieved to the care of the babies at that time. After a while not only the babies came, but the elder boys and girls, and in one of these older boys the story teller found her first friend in the big city. He was so eager to know things that she would tell him, he was so eager to go to the woods about which she talked, that in the spring time on half-holidays she took him with her into the country. In every way she was his benefactor. There was no loneliness now that she had this boy friend, for she read with his tastes. In few, calling for his young mind. He was a friendly little lad and when at last she took him to church with her he made friends not only for himself, but for her, and the days of her desolation were over.

I shall suggest to Myrtilla that she begin either with children or with old people. In either instance she will find satisfaction and response. The old people yearn so much for the companionship of youth that they will go more than half-way in the making of friendships. One of my most intimate friends was an old lady in an almshouse hospital. She required so little and gave so much. She liked to hear me talk of things that were commonplace to other people. She admired my hair and gowns and I always wore my best for her pleasure. I carried her only simple gifts, old linen handkerchiefs for her eyes, a box of home-made fudge or a loaf of coveted rye bread, and she considered me a Lady Bountiful. There is great comfort in such friendship. The lonely girl should seek it and she will find her reward not only in her own happiness, but in the happiness which she gives to others.

CUTTING

The proof of good dressmaking is in good cutting. If a dress be well cut, you will have no trouble at all about putting it together. These few hints from an experienced dressmaker may, therefore, be of service to the amateurs among my readers.

When you are cutting out a skirt, always allow plenty of turnings around the waist and hips; and remember that if your hips are large in proportion to your waist, it is best to get a pattern a couple of inches larger than the waist, rather than one that just fits. It is easy then to take the goods in at the waist if the pattern is too large at this place.

When you are cutting a striped skirt, remember that even though you may be told on the pattern to place one side to a selvage, it is advisable to use rather your own common sense and, as a rule at least, to cut each side slightly on the bias. If this is done, the joining place is not nearly so noticeable as if one side is on the bias and the other on the straight.

THIS IS A DAINY WAIST



THE KITCHEN



JUNKET ICE CREAM—One and one-half cups mashed strawberries, sweetened, 2 quarts milk, 1 1/2 cups sugar, 1 can condensed milk. The last thing add 2 junket tablets dissolved in a little cold water. This just fills a gallon freezer and is as rich as when made of cream.

SPANISH CREAM—One small package gelatin, 1 cup cold water, 1 pint milk and yolk of 2 eggs, 1/2 cup sugar. Cook in double boiler. When done stir in the beaten whites or 2 eggs and flavor with vanilla. Serve cold.

SCOTCH SHORTBREAD—One-half pound flour, 3/4 pound unsalted butter, 2 ounces powdered sugar. Sift flour into bowl, rub in the butter smoothly and add sugar. Knead with the hand until soft enough to hold together. Form into a ball, press with the palm of the hand until half an inch thick and level the top with rolling pin. Butter a sheet of note paper and lay on a sheet tin. Decorate the edges with the fingers. Bake in a slow oven until firm and pale brown.

PRUNE FLOAT—Beat the whites of 3 eggs to a stiff froth, add 6 tablespoons of powdered sugar and beat 5 minutes. Then whip in 3 tablespoons of stewed prunes, sifted and sweetened. When thoroughly incorporated turn into a pretty dish and set away to chill. Prepare a cream by blending and pounding to a paste 2 ounces of sweet almonds. Add a pint of milk, 2 tablespoons sugar and 3 beaten egg yolks. Cook over hot water until creamy. Chill and pour around prune mixture.

GERMAN COFFEE CAKES—One measuring cup flour, 1/2 cake of yeast, 1 cup milk. Let rise. When raised take your mixing bowl, cream together 1 cup sugar and 1/2 cup butter, add 2 or 3 eggs, beat well, add 1 cup milk, 1 teaspoon salt, 2 cups flour, then add raised batter, then 2 more cups flour. Let rise again. Bake in any form you wish. Apple cake, cinnamon cake, streusel kuchen, Berliner, pfann kuchen and spice cake are made by adding to mixture teaspoon cinnamon, 1/2 teaspoon clove, 1/2 teaspoon nutmeg, 1 cup raisins.

Streusel kuchen—put mixture in shallow pan 1 1/2 inch thick. When raised butter top with melted butter, put the following on top: Take 1/2 cup butter, 1/2 cup sugar, 1/2 cup flour, 1 teaspoon cinnamon. Mix together with hands, so it will crumble in lumps. This is fine.

BUNS—Dissolve 1 yeast cake in pint of luke-warm water and milk (half of each), add 4 cups of sifted flour, 2 tablespoons sugar, 1 teaspoon salt. Let rise till double its bulk, then add 2 more cups flour, 2 eggs, 1/2

cup melted butter, a sprinkle of lemon rind, a few currants, pinch of cinnamon. Let rise again, then shape into small biscuits. Rise again and when light put a little melted butter on top and sprinkle with sugar and cinnamon. Bake 15 or 20 minutes in hot oven.

LINCOLN CAKE—One pound butter, 1 1/2 pounds brown sugar, 1 1/2 pounds flour, 1 pint sweet milk, 1 dessert spoon soda, 6 eggs, 1 pound currants, 1 pound raisins, 1/2 pound citron, 1/2 pound blanched almonds, 1 nutmeg, 1 teaspoon clove, 1 tablespoon cinnamon. Cream butter, add sugar gradually add yolks eggs beaten until thick and light colored, then milk, flour and soda sifted with spices, fruit last. Bake in two pans. Use a moderate oven. You will need to use your own judgment regarding time. Follow usual taste.

A PICNIC BUNCH

When the leaves are in sprigs of green and tiny blue and pink and yellow blossoms peer from between the rejuvenated carpet of the earth one longs for a rally into the country. One of the events of this rally is sure to be the basket lunch spread on some fallen log or smooth table of moss. Quite the most important thing the hamper divulges are the sandwiches, and the packer should remember there must be plenty of them.

Sandwiches made by cutting white bread into thin slices, spreading them with a paste of cream cheese and pimentoes and putting them together with a lettuce leaf as dainty and nourishing. The pimentoes should be chopped rather fine and the spread should be a quarter of an inch thick.

Another sandwich made to gratify and satisfy the appetite has ham and eggs as the filling. Take hard boiled eggs, chop the whites fine and run the yolks through a colander. Grind the ham. Mix the yolks and ham together and moisten with mayonnaise. Spread on the bread and sprinkle over the chopped whites, then season. Press together firmly. The mayonnaise may be omitted if desired.

Chicken sandwiches may have the meat chopped and mixed with shredded lettuce, chopped nuts and mayonnaise, or simply sliced, salted and peppered and put together with a lettuce leaf. Plenty of black pepper and a generous spread of butter in the secret of good, plain sliced chicken sandwiches.